

DOUBLE PEANUT BUTTER PAISLEY BROWNIES

1/2 cup (1 stick) butter or margarine, softened
1/4 cup Creamy Peanut Butter
1 cup granulated sugar
1 cup packed light brown sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1-2/3 cups (10-oz. pkg.) Peanut Butter Chips
1/2 cup Hershey's Syrup

Heat oven to 350F. Grease 13x9x2-inch baking pan. In large bowl, beat butter and peanut butter. Add sugar and brown sugar; beat well. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Stir together flour, baking powder and salt; mix into peanut butter mixture, blending well. Stir in peanut butter chips. Spread half of batter into prepared pan; spoon syrup over top. Carefully spread with remaining batter; swirl with metal spatula or knife for marbled effect. Bake 35 to 45 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into squares. About 36 brownies.

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